Shirley & Wayne's Supper Club

"The Toast of The Coast"

orange beach alabama

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APPETIZERS

SOUP OF THE DAY ..... Cup 1.50 — Bowl 2.50
SEAFOOD GUMBO ..... Cup 2.25 — Bowl 3.50
SHRIMP COCKTAIL ..... 5.50 SHRIMP GALORE 8.95
CRAB CLAWS (½ lb.) ..... Fried 7.95 — Broiled 8.95
MUSHROOMS ..... Broiled 4.50 — Fried/Small 3.95 — Large 7.50
STUFFED MUSHROOMS ..... Fried or Broiled 7.95

CHEF'S ENTREES

SHRIMP & CRABMEAT AU GRATIN, Casserole 11.95
Broiled in our white wine cheese sauce

*STUFFED FILET OF FLOUNDER 11.95

*STUFFED FILET OF GROUPER 13.95

*STUFFED LARGE SHRIMP — Fried or Broiled 12.95

SHRIMP SCAMPI 12.95
Large Gulf Shrimp sauteed in garlic butter with lemon and parsley

POACHED GROUPER DUGLERE 12.95
Topped with white wine cheese sauce, our own special seasoning and tomatoes

TERIYAKI CHICKEN 10.95
Two boneless chicken breasts topped with teriyaki glaze and pineapple on a bed of rice pilaff

*Stuffed with our own famous crabmeat dressing

Above entrees served with fresh garden salad, choice of dressing, our special rice pilaff or potato and fresh baked bread

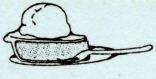
A BIT OF ITALY

BREADED VEAL PARMESAN WITH SPAGHETTI 9.95
SPAGHETTI w / MEAT SAUCE 7.95

Italian entrees served w / fresh garden salad and garlic bread

WINE WITH YOUR MEAL MAKES IT A VERY SPECIAL OCCASION

ASK FOR OUR SPECIAL DESSERTS



SMALL BIRTHDAY OR ANNIVERSARY CAKES AVAILABLE ON REQUEST

WE TAKE PRIDE IN SERVING THE FRESHEST AND FINEST FOOD AVAILABLE
PLEASE ALLOW PROPER COOKING TIME TO ENSURE THE MOST DELICIOUS FLAVORS

FROM OUR BROILER

NOW SERVING CERTIFIED ANGUS BEEF

BEEF KABOB - TENDER CHUNKS OF TENDERLOIN 12.95
With tomatoes, onions, peppers and mushrooms on a bed of rice pilaff

PRIME RIB OF BEEF, AU JUS (12 oz.) 14.50

CHOICE FILET MIGNON (8 oz.) 14.50

CHOICE RIB-EYE STEAK (13 oz.) 14.50

TALK OF THE TOWN (12 oz.) STEER BUTT 16.95
Cut from the center of choice tenderloin

CHOICE T-BONE (18 oz.) 14.50

NEW YORK STRIP (14 oz.) 14.95

Our steaks are cut daily from the loins of the finest Certified Angus Beef

Not responsible for well done steaks

FROM THE SEA

SHRIMP GALORE (½ lb.) 10.95
Tender medium size fried Gulf Shrimp

*LARGE BUTTERFLIED GULF SHRIMP 11.95

*LARGE WHOLE FLOUNDER 10.95

SELECT FRIED OYSTERS 10.50

FRIED SOFT SHELL CRABS 10.95

*FILET OF YELLOW FIN GROUPER 10.95

*FRIED DEEP SEA SCALLOPS 10.95

*OUR FAMOUS SEAFOOD PLATTER 13.95
Soft shell crab, fish filet, shrimp, oysters, scallops and crab claws

BROILED SHRIMP KABOB 12.95
Large Gulf Shrimp delicately broiled in casserole with tomatoes, onions and peppers in lemon butter

BROILED COLD WATER LOBSTER TAILS (8-10 oz. ea.) .. Twin - Market Price
Served with hot drawn butter and lemon Single - Market Price

BROILED COLD WATER LOBSTER TAIL & FILET MIGNON (8 oz.) Market Price
Served with hot drawn butter and lemon

Above entrees served with fresh garden salad, choice of dressing, our special rice pilaff or potato and fresh baked bread

*MAY BE ORDERED BROILED ..... add 1.00

PLEASE, NO CHILDREN ON DANCE FLOOR
UNLESS ACCOMPANIED BY AN ADULT

NO PERSONAL CHECKS PLEASE

We accept American Express, Carte Blanche, Diners Club, MasterCard, VISA and Discover credit cards and travelers checks

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